#### Manager's Instructions

#### FOCUS! Poster (set of 10)

Display the appropriate **FOCUS!** poster in a visible location for your team to see at the start of each day. This will remind them of the **FOCUS!** for the month. Involve the whole team in this ceremony.

When the **FOCUS!** of the month is completed, replace it with the next month's poster.

Each poster has the month it should be displayed listed at the bottom.

In May display the final poster in the packet.

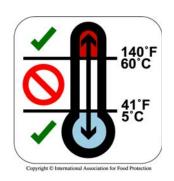


\_\_\_\_\_\_\_(school name) pledge to provide safe food to all our customers. To maximize food safety in our school, We will **FOCUS!** on these best practices for food safety:

- ✓ Frequently Wash my Hands
- ✓ Avoid Bare Hand Touching of Ready-to-Eat Foods
- ✓ Follow all Temperature Requirements
- ✓ Separate Raw from Ready-to-Eat Foods
- ✓ Clean and Sanitize Often
- ✓ Focus on Food Safety in Every Part of My Organization

Signed by:



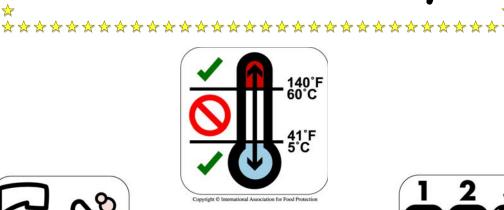






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# Importance of Food Safety



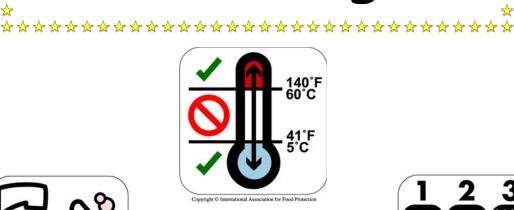






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# Frequent Hand Washing

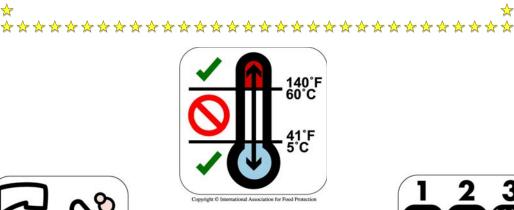








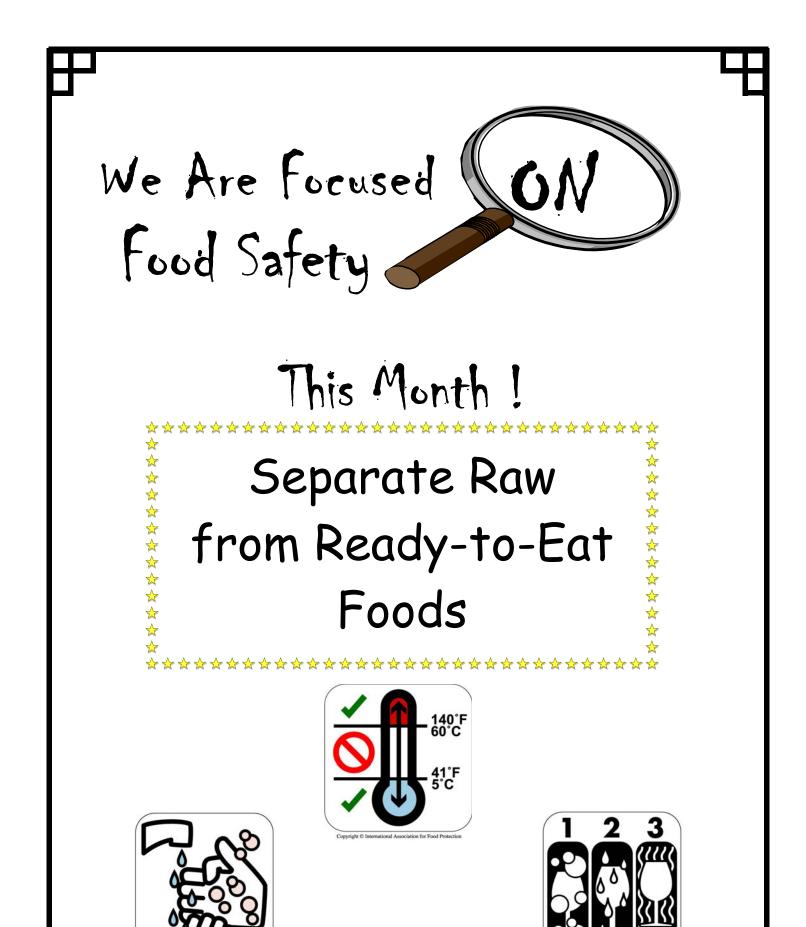
Avoid Bare Hand
Touching of Readyto-Eat Foods





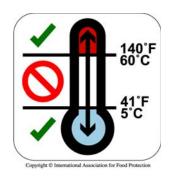








# Clean and Sanitize Often



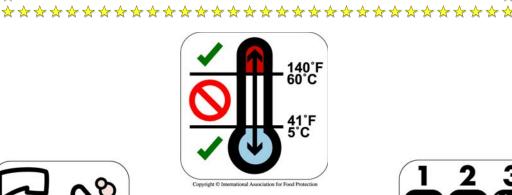
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Focus on Food Safety in Every Part of my Organization

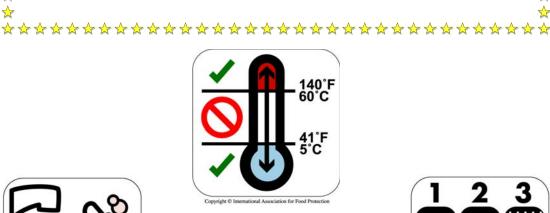








Actively Monitor Food Safety throughout the Flow of Food











✓ Frequently Wash my Hands

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- ✓ Avoid Bare Hand Touching of RTE Foods
- ✓ Follow all Temperature Requirements
- ✓ Separate Raw from Ready-to-Eat Foods
- ✓ Clean and Sanitize Often
- ✓ Focus on Food Safety in My Organization
- ✓ Monitor Food Safety During the Flow of Food

